

Castel Volturno

CALATHEA

NATURAL SEA EXPERIENCE



STARTERS

Mazara red shrimp tartare, misticanza and red fruits	20
Octopus, zucchini and mint	18
Squid soup, potatoes and peas	18
Steamed ravioli, green beans and guanciale	16
Soup of broad beans, chicory and crusty bread	16

FIRST DISHES _____

Spaghettoni with garlic and oil, jalapeno, glasswort and lemon	20
Linguine smoked clams, squash blossoms and parmesan cheese	20
Risotto with lobster and fennel	22
Buttons stuffed with stracciata di bufala, smoked eggplant and roasted tomato	18
Lardiata macaroni	16

MAIN DISHES

Fried shrimp and squid	18
Amberjack lacquered with soy, chanterelles and oyster sauce	20
CBT pork tenderloin, endive and roasted onion cream	18
Fried sea bass in potato guazzetto and river chilies	20
Entrecôte "Rio Platense" with baked potatoes	22

DESSERT

Berry cheesecake	8
Tiramisù	8
Brownie bourbon cream and raspberries	8
Sacher	8
Panna cotta tomato jam and chocolate	8

Customers are requested to inform the wait staff of the need to consume food free of certain allergenic substances before ordering. During kitchen preparations, cross-contamination cannot be ruled out. All products served raw, undergo rapid blast chilling to ensure quality and safety, as described in the HACCP Plan under EC Reg. 852/04 and EC Reg. 853/04.



Restaurant | Lido Verde | Sunset Bar